ALTO SHAAM®
HALO HEAT®

INSTALLATION OPERATION AND MAINTENANCE MANUAL

CC-96/BKR

TWO TIER HEATED DISPLAY CASE

MODEL:

CC-72/BKR
CC-96/BKR

24•7 Your Service Hotline 1-800-558-8744

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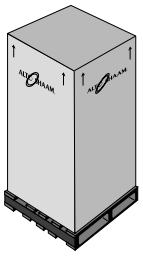
ALTO-SHAAM® HEATED DISPLAY CASES

Unpacking



The Alto-Shaam Display Case has been thoroughly tested, checked for calibration, and inspected to insure only the highest quality cabinet is provided. When you receive your unit, check for any possible shipping damage and report it at once to the delivering carrier. See *Transportation Damage and Claims* section located in this manual.

Save all the information and instructions packed inside the cabinet. Complete and return the warranty card to the factory as soon as possible to assure prompt service in the event of a warranty parts and labor claim. Any and all claims for warranty must include the full model number and serial number of the cabinet.

Setup

Locate the merchandiser indoors with a normal room temperature of 68-70°F in an area where it will not be affected by constant cool air current from air conditioners, open doors and windows, etc.

The unit must not be installed in any area where it will be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

In order to maintain established National Sanitation Foundation standards, all stationary floor models must be sealed to the floor with a R.T.V. or silastic meeting N.S.F. requirements or have 6" (153mm) unobstructed clearance beneath the unit. Warranty will become null and void if these directions are not followed.

Before operating the unit, clean it with a clean, damp cloth and mild soap solution. Glass cleaner can be used on the glass.

Disconnect unit from power source before cleaning or servicing. At no time should the unit be steamed cleaned, washed down or flooded with water or liquid solution. Do not use water jet to clean. Severe damage or electrical hazard could result.

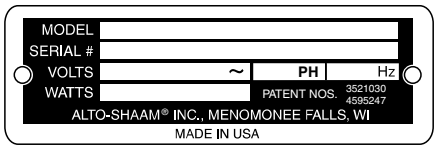
Warranty becomes void if unit is flooded.

Electrical Installation

Use a professional electrician or serviceman for installation and service in accordance with national codes. If necessary, a proper receptacle or outlet configuration, as required for the unit, must be installed by a licensed electrician in accordance with applicable, local electrical codes. Remember to position this unit so that the power supply cord is easily accessible in case of an emergency.

An identification tag is permanently mounted on cabinet.

SAMPLE

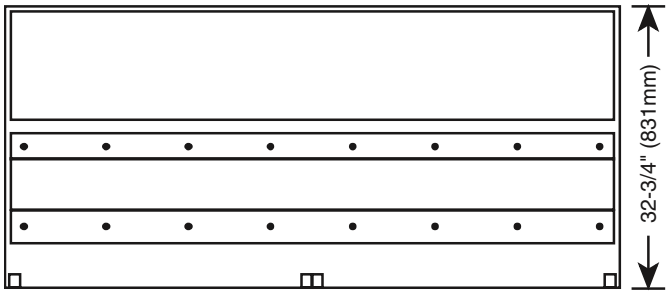


ENSURE POWER SOURCE MATCHES VOLTAGE STAMPED ON NAMEPLATE OF UNIT

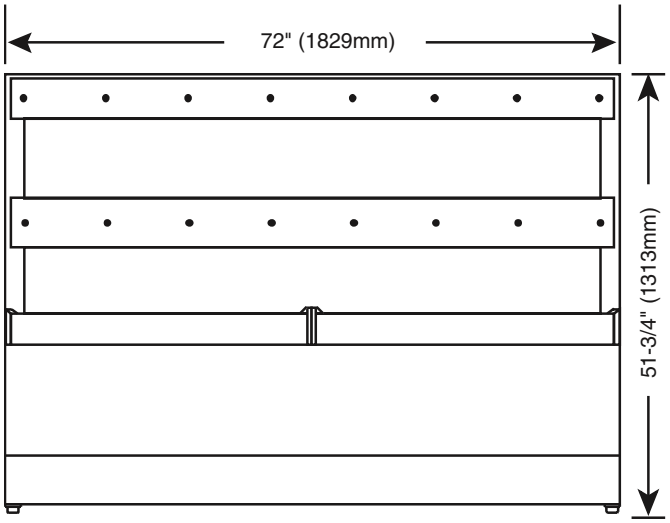
INSTALLATION

OUTSIDE DIMENSIONS

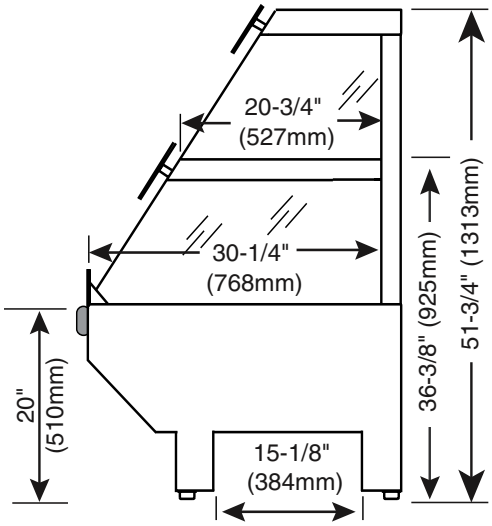
CC-72/BKR



Top View



Customer View



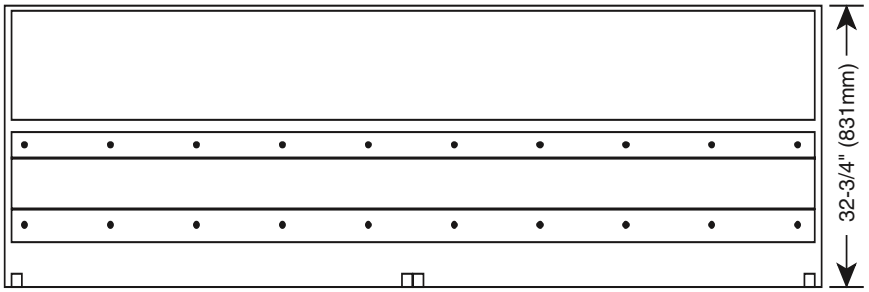
Profile

OPTIONS AND ACCESSORIES	
DESCRIPTION	**CC-72/BKR**
CORIAN & BLACK PANEL KIT	**5002706**
SMALL WIRE GRID, STAINLESS STEEL	**SH-24144**
LARGE WIRE GRID, STAINLESS STEEL	**SH-24145**

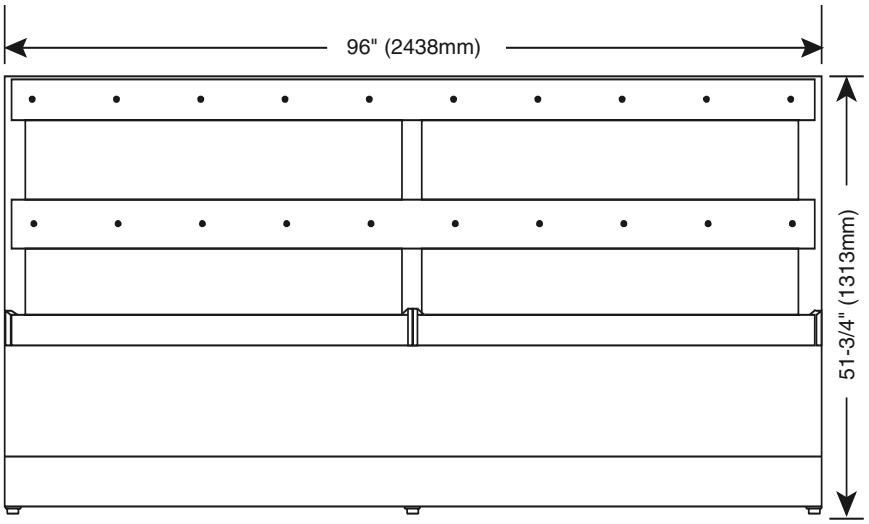
INSTALLATION

OUTSIDE DIMENSIONS

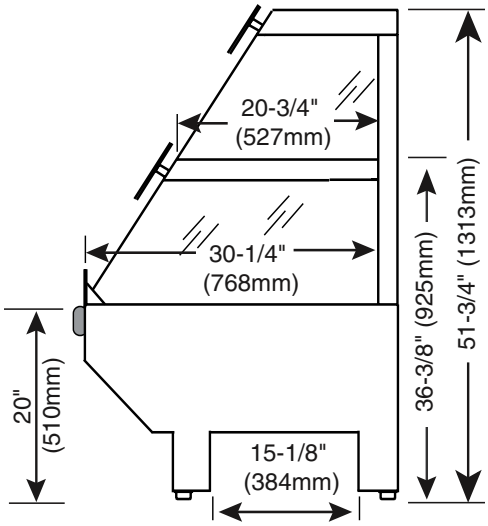
CC-96/BKR



Top View



Customer View



Profile

OPTIONS AND ACCESSORIES	
DESCRIPTION	**CC-96/BKR**
CORIAN & BLACK PANEL KIT	**5002707**
SMALL WIRE GRID, STAINLESS STEEL	**SH-24144**
LARGE WIRE GRID, STAINLESS STEEL	**SH-24145**

Operational Procedures

1. INSERT WIRE SHELVES OR TILE INTO THE DISPLAY CASE (OPTIONAL).

2. CHECK THAT BREAKER SWITCHES ARE "ON".

The breaker switches are located on the control panel.

3. TURN UPPER AND LOWER DISPLAY LIGHTS "ON" AND SET THE THERMOSTAT(s) AT NUMBER "7" TO PREHEAT.

Upper and lower lights will illuminate when light switches are turned on. An indicator light will illuminate when the thermostat(s) is turned "ON". The indicator(s) will remain lit as long as the unit is preheating or calling for heat. This unit should be preheated, at the number "7" setting, for a minimum of 30-45 minutes before loading the case with food. When preheating is completed, the indicator light(s) will turn off. Preheat the unit along with any empty serving pans or containers which will be used to transfer hot foods for display. NOTE: To ensure better life expectancy of the light bulbs supplied with this unit, do not overtighten in their receptacles.

4. LOAD PREPACKAGED HOT FOODS INTO THE DISPLAY CASE.

The unit can be loaded from the front or back (control) side. Before loading food into the case, use a pocket-type meat thermometer to make certain all products have reached an internal temperature of 160° F (71°C) or higher. If any food product is not at proper serving temperature, use a Halo Heat® cooking and holding oven or Combitherm® Oven to bring the product within the correct temperature range

. ✔ Use hand protection when handling hot items.
✔ Do not stack food containers.
✔ Be certain only hot PREPACKAGED foods in appropriate heat tested containers are used in this hot display case.

5. RESET THERMOSTAT(S) AS NEEDED.

Since proper temperature range depends on the type of products and the quantities being held, it is necessary to periodically use a pocket thermometer to check each item to make certain the correct temperatures are being maintained. Local health regulations may vary regarding minimum serving temperatures. Proper internal product temperature range is usually 160°F (71°C) or higher. Normally, this will require a thermostat setting of "7" although a higher or lower setting may sometimes be required. Self-service sections always require a higher setting. *Note: The thermostat for this unit has been factory set so that it will not advance past the number 9.*

General Holding Guidelines

Chefs, cooks and other specialized food service personnel employ varied methods of cooking. Proper holding temperatures for a specific food product must be based on the moisture content of the product, product density, volume, and proper serving temperatures. Safe holding temperatures must also be correlated with palatability in determining the length of holding time for a specific product.

When product is removed from a high temperature cooking environment for immediate transfer into equipment with the lower temperature required for hot food holding, condensation can form on the outside of the product and on the inside of plastic containers used in self-service applications. Allowing the product to release the initial steam and heat produced by high temperature cooking can alleviate this condition. To preserve the safety and quality of freshly cooked foods, however, a maximum of 1 to 2 minutes must be the only time period allowed for the initial heat to be released from the product.

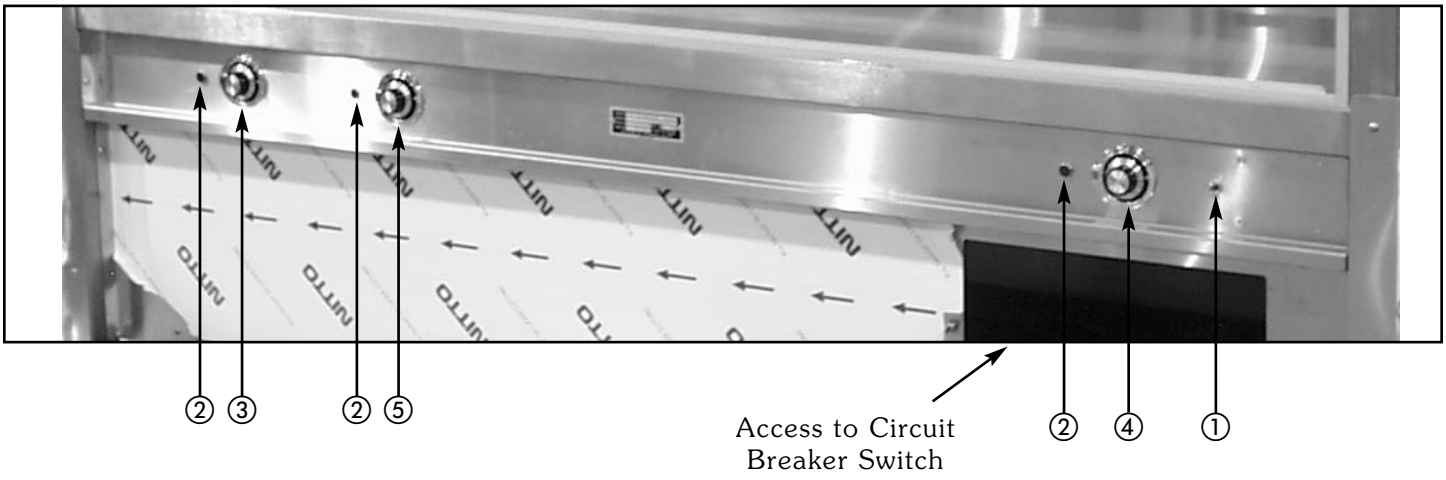
This particular Alto-Shaam display case is is equipped with thermostats indicating a range of between 1 and 10. *Note: The thermostat for this unit has been factory set so that it will not advance past the number 9.* Use a metal-stemmed thermometer to measure the internal temperature of the product(s) being held. Adjust the thermostat settings to achieve the best overall setting based on internal product temperature.

HOLDING TEMPERATURE RANGE

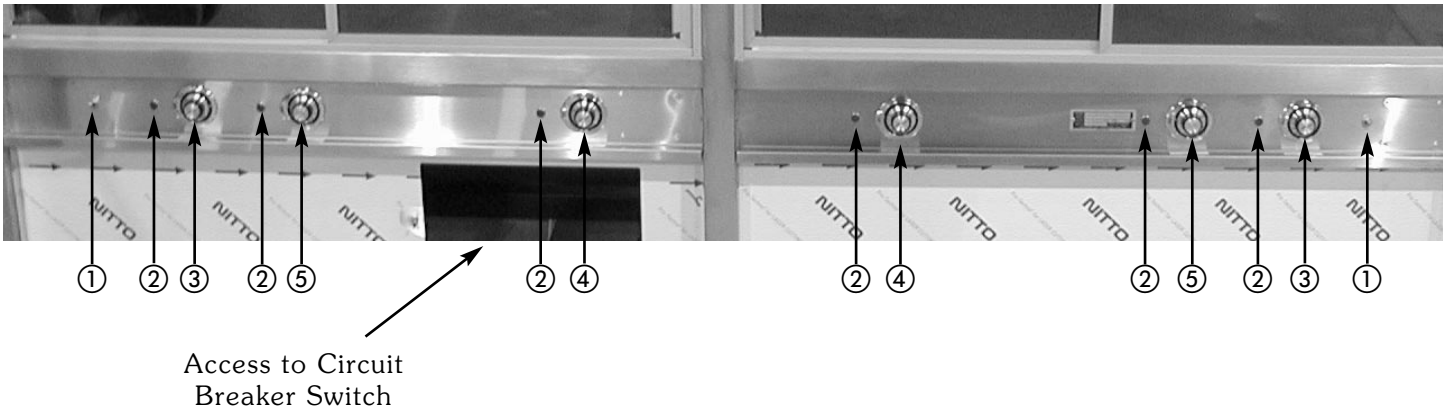
MEAT	FAHRENHEIT	CELSIUS
BEEF ROAST — Rare	140°F	60°C
BEEF ROAST — Med/Well Done	160°F	71°C
BEEF BRISKET	160° — 175°F	71° — 79°C
CORN BEEF	160° — 175°F	71° — 79°C
PASTRAMI	160° — 175°F	71° — 79°C
PRIME RIB — Rare	140°F	60°C
STEAKS — Broiled/Fried	140° — 160°F	60° — 71°C
RIBS — Beef or Pork	160°F	71°C
VEAL	160° — 175°F	71° — 79°C
HAM	160° — 175°F	71° — 79°C
PORK	160° — 175°F	71° — 79°C
LAMB	160° — 175°F	71° — 79°C
POULTRY		
CHICKEN — Fried/Baked	160° — 175°F	71° — 79°C
DUCK	160° — 175°F	71° — 79°C
TURKEY	160° — 175°F	71° — 79°C
GENERAL	160° — 175°F	71° — 79°C
FISH/SEAFOOD		
FISH — Baked/Fried	160° — 175°F	71° — 79°C
LOBSTER	160° — 175°F	71° — 79°C
SHRIMP — Fried	160° — 175°F	71° — 79°C
BAKED GOODS		
BREADS/ROLLS	120° — 140°F	49° — 60°C
MISCELLANEOUS		
CASSEROLES	160° — 175°F	71° — 79°C
DOUGH — Proofing	80° — 100°F	27° — 38°C
EGGS —Fried	150° — 160°F	66° — 71°C
FROZEN ENTREES	160° — 175°F	71° — 79°C
HORS D'OEUVRES	160° — 180°F	71° — 82°C
PASTA	160° — 180°F	71° — 82°C
PIZZA	160° — 180°F	71° — 82°C
POTATOES	180°F	82°C
PLATED MEALS	180°F	82°C
SAUCES	140° — 200°F	60° — 93°C
SOUP	140° — 200°F	60° — 93°C
VEGETABLES	160° — 175°F	71° — 79°C

The holding temperatures listed are suggested guidelines only.

CC-72/BKR Controls



CC-96/BKR Controls



①	On/Off Switch	SW-3528
②	Indicator Light	LI-3025
③	Upper Thermostat Knob	KN-3473
④	Lower Thermostat Knob	KN-3473
⑤	Top Heat Knob	KN-3473

Care and Cleaning

The cleanliness and appearance of this unit will contribute considerably to operating efficiency and savory, appetizing food. Good equipment that is kept clean works better and lasts longer.

THOROUGHLY CLEAN THE DISPLAY CASE DAILY

A. Turn lights and adjustable thermostat(s) to the "OFF" position, and disconnect unit from power source.

B. Remove, cover or wrap, and store unused products under refrigeration.

C. Clean the interior metal surfaces of the cabinet with a damp clean cloth and any good commercial detergent or grease solvent at the recommended strength. Use a plastic scouring pad or oven cleaner for difficult areas. Rinse surfaces by wiping with a sponge and clean warm water to remove all detergent residue. Wipe dry with a clean cloth or air dry.

NOTE: Avoid the use of abrasive cleaning compounds, chloride based cleaners, or cleaners containing quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel.

D. Clean the glass with a window cleaner. The sliding glass doors are removable allowing for easier cleaning.

E. To help maintain the protective film coating on polished stainless steel, clean the exterior of the unit with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel.

Always follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for equipment.

Remember to turn the breaker switch(es) ON again before operating the unit.

Disconnect unit from power source before cleaning or servicing. At no time should the case be flooded with water or liquid solution. Do not use water jet to clean. NEVER STEAM CLEAN. Severe damage or electrical hazard could result, voiding the warranty.

Use caution when replacing hot bulbs. This unit's performance has been optimized using factory provided bulbs. These bulbs should be replaced with an exact substitute or with a factory recommended replacement. Do not overtighten the bulbs in their receptacles.

Sanitation Guideline

Food flavor and aroma are usually so closely related that it is difficult, if not impossible, to separate them. There is also an important, inseparable relationship between cleanliness and food flavor. Cleanliness, top operating efficiency, and appearance of equipment contribute considerably to savory, appetizing foods. Good equipment that is kept clean, works better and lasts longer.

Most food imparts its own particular aroma and many foods also absorb existing odors. Unfortunately, during this absorption, there is no distinction between *GOOD* and *BAD* odors. The majority of objectionable flavors and odors troubling food service operations are caused by bacteria growth. Sourness, rancidity, mustiness, stale or other *OFF* flavors are usually the result of germ activity.

The easiest way to insure full, natural food flavor is through comprehensive cleanliness. This means good control of both visible soil (dirt) and invisible soil (germs). A thorough approach to sanitation will provide essential cleanliness. It will assure an attractive appearance of equipment, along with maximum efficiency and utility. More importantly, a good sanitation program provides one of the key elements in the prevention of food-borne illnesses.

A controlled holding environment for prepared foods is just one of the important factors involved in the prevention of food-borne illnesses. Temperature monitoring and control during receiving, storage, preparation, and the service of foods are of equal importance.

INTERNAL FOOD PRODUCT TEMPERATURES		
HOT FOODS		
DANGER ZONE	40° TO 140°F	(4° TO 60°C)
CRITICAL ZONE	70° TO 120°F	(21° TO 49°C)
SAFE ZONE	140° TO 165°F	(60° TO 74°C)
COLD FOODS		
DANGER ZONE	ABOVE 40°F	(ABOVE 4°C)
SAFE ZONE	36°F TO 40°F	(2°C TO 4°C)
FROZEN FOODS		
DANGER ZONE	ABOVE 32°F	(ABOVE 0°C)
CRITICAL ZONE	0° TO 32°F	(-18° TO 0°C)
SAFE ZONE	0°F OR BELOW	(-18°C OR BELOW)

The most accurate method of measuring safe temperatures of both hot and cold foods is by internal product temperature.

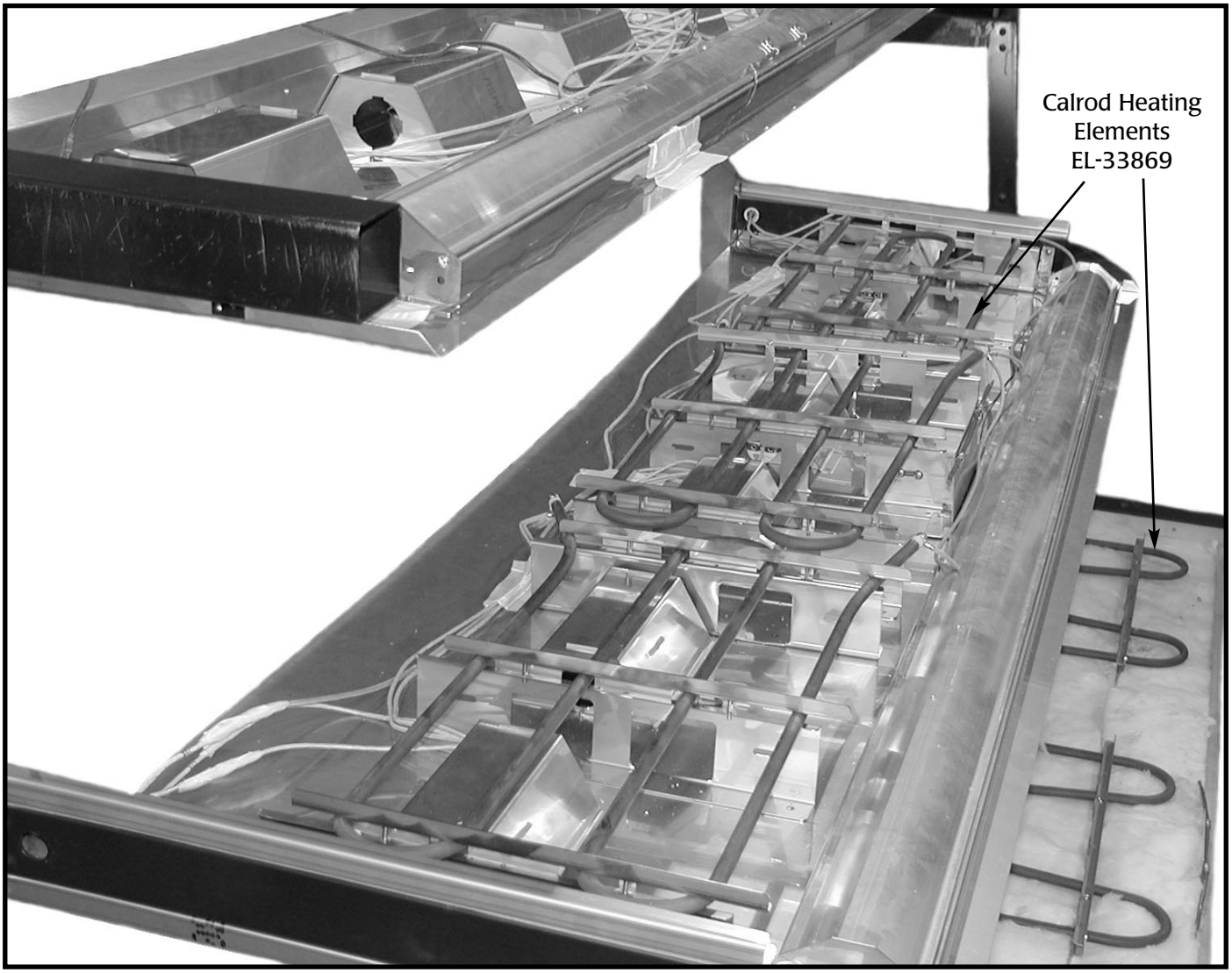
A quality thermometer is an effective tool for this purpose, and should be routinely used on all products that require holding at a specific temperature.

A comprehensive sanitation program should focus on the training of staff in basic sanitation procedures. This includes personal hygiene, proper handling of raw foods, cooking to a safe internal product temperature, and the routine monitoring of internal temperatures from receiving through service.

Most food-borne illnesses can be prevented through proper temperature control and a comprehensive program of sanitation. Both these factors are important to build quality service as the foundation of customer satisfaction. Safe food handling practices to prevent food-borne illness is of critical importance to the health and safety of your customers. HACCP, an acronym for Hazard Analysis (at) Critical Control Points, is a quality control program of operating procedures to assure food integrity, quality, and safety. Taking steps necessary to augment food safety practices are both cost effective and relatively simple. While HACCP guidelines go far beyond the scope of this manual, additional information is available by contacting

Center for Food Safety and Applied Nutrition
Food and Drug Administration
1-888-SAFEFOOD.

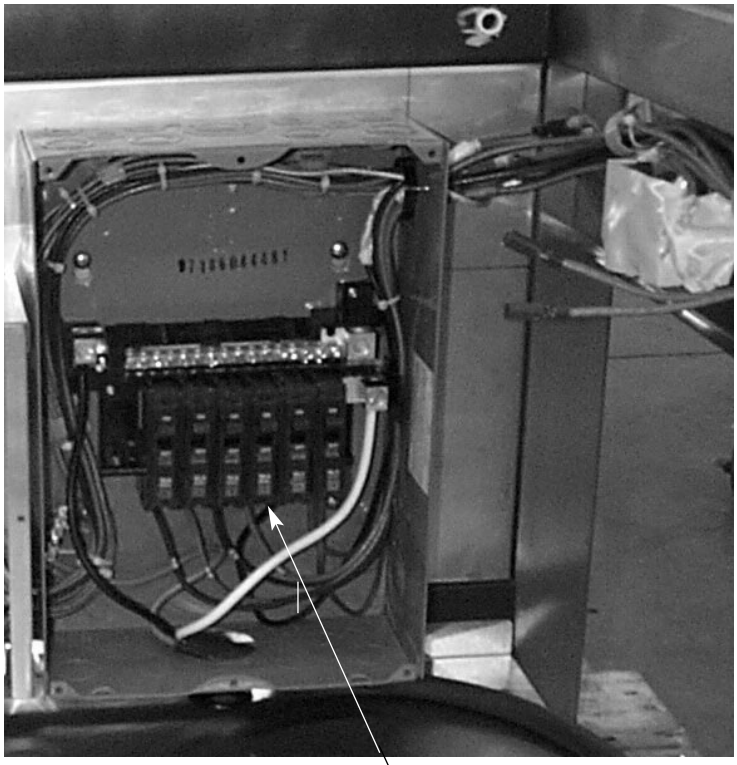
CC-96/BKR


Calrod Heating
Elements
EL-33869

Lamp
LP-33513
Heating Element
EL-33866

SERVICE VIEWS

Unit
Front

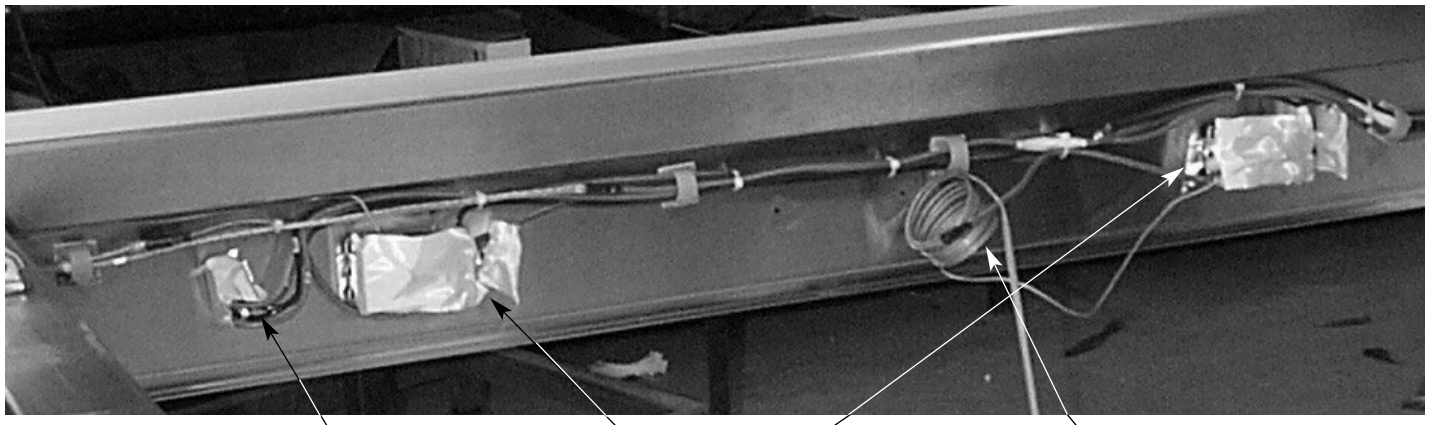


Unit
Back

Circuit breaker
CI-3907

Always disconnect the unit from the power source before cleaning or servicing.

CAUTION

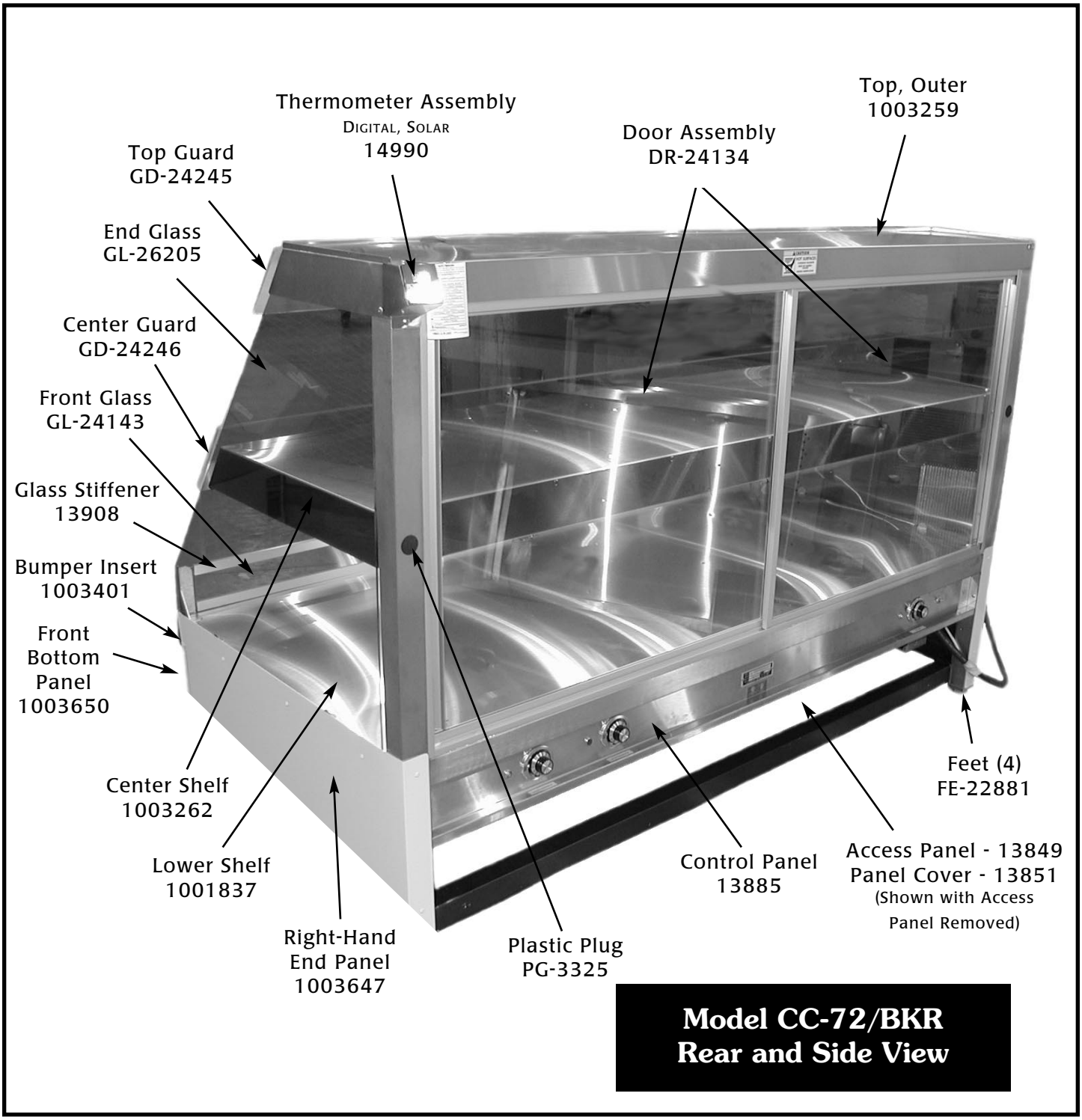


Light Switch
SW-3528

Thermostat
TT-33461

Capillary bulb for thermostat
LI-3025

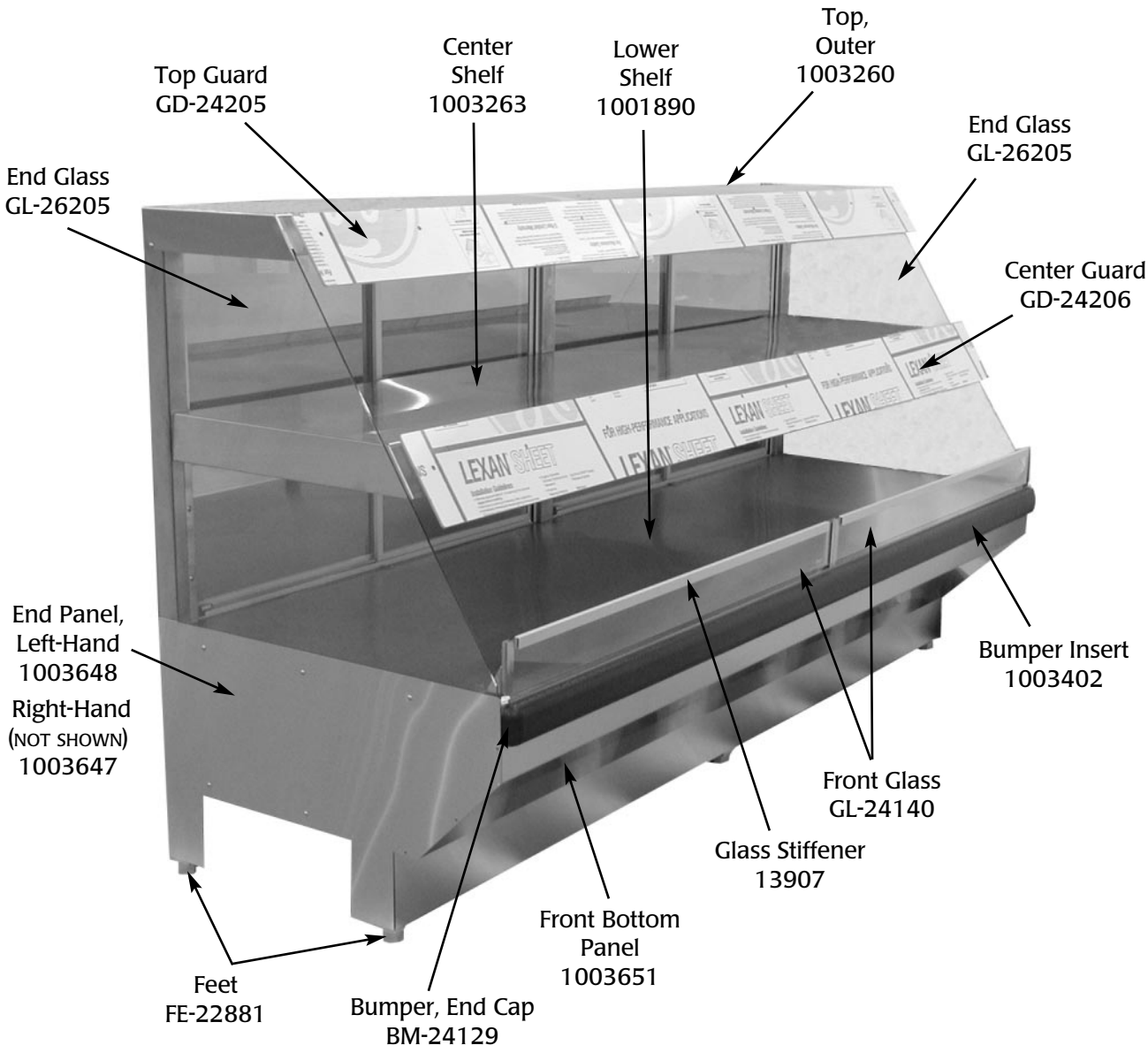
CONTROL PANEL



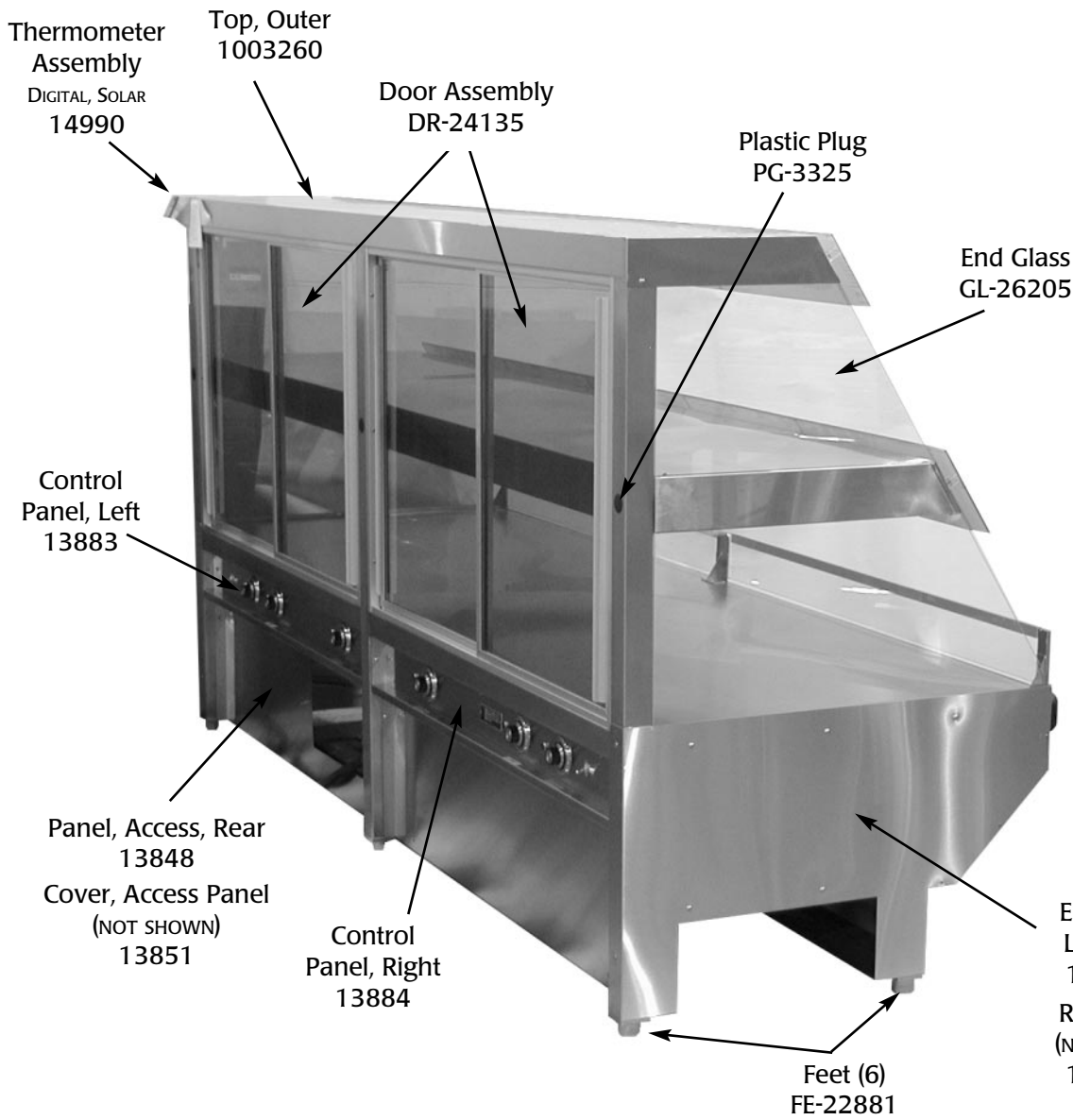
Model CC-72/BKR
Rear and Side View

CC-72/BKR

	PART DESCRIPTION	PART NUMBER	QUANTITY
1.	BLOCK, TERMINAL	BK-3023	1
2.	BOTTOM SHELF SPOT ASSEMBLY	5001203	1
3.	BOTTOM TRAY ASSEMBLY	15702	1
4.	BREAKER SWITCH	SW-3036	1
5.	BUMPER, END CAP	BM-24129	2
6.	BUMPER INSERT	1003401	1
7.	CENTER GUARD	GD-24246	1
8.	CENTER SHELF ASSEMBLY	5002377	1
9.	CENTER SHELF SPOT ASSEMBLY	5002371	1
10.	CIRCUIT BREAKER	CI-3879	1
11.	CONTROL ASSEMBLY	15707	1
12.	CONTROL PANEL	13885	1
13.	COVER, ACCESS PANEL, REAR	13851	1
14.	DOOR ASSEMBLY	DR-24134	1
15.	ELEMENT, CALROD	EL-33869	2
16.	END GLASS	GL-26205	2
17.	END PANEL, LEFT HAND	1003648	1
18.	END PANEL, RIGHT HAND	1003647	1
19.	FEET	FE-22881	4
20.	FRONT GLASS	GL-24143	2
21.	FRONT PANEL, BOTTOM	1003650	1
22.	GLASS STIFFENER	13908	2
23.	HEAT REFLECTOR	1001925	2
24.	INDICATOR LIGHTS	LI-3025	3
25.	INSULATION	IN-22364	2
26.	LAMP, HALOLUX	LP-33513	8
27.	MOUNTING SCREWS	SC-2472	2
28.	PANEL, ACCESS, REAR	13849	1
29.	PANEL, INNER TOP	1003265	1
30.	PANEL, MIDDLE SHELF	1003268	1
31.	PLASTIC PLUG	PG-3325	2
32.	RECEPTACLE, BULB	RP-3955	8
33.	RETAINING GLASS LATCH	LT-2195	2
34.	SHELF, CENTER	1003262	1
35.	SHELF, LOWER	1001837	1
36.	SPACER	SP-24415	16
37.	SWITCH, TOGGLE	SW-3528	1
38.	THERMOMETER ASSEMBLY - DIGITAL, SOLAR	14990	1
39.	THERMOSTAT KNOB	KN-3473	3
40.	THERMOSTATS	TT-33461	3
41.	TOP GUARD	GD-24245	1
42.	TOP, OUTER	1003259	1
43.	TRACK, BOTTOM	TK-24438	1
44.	TRACK, SIDE	TK-24432	2
45.	TRACK, TOP	TK-24437	1



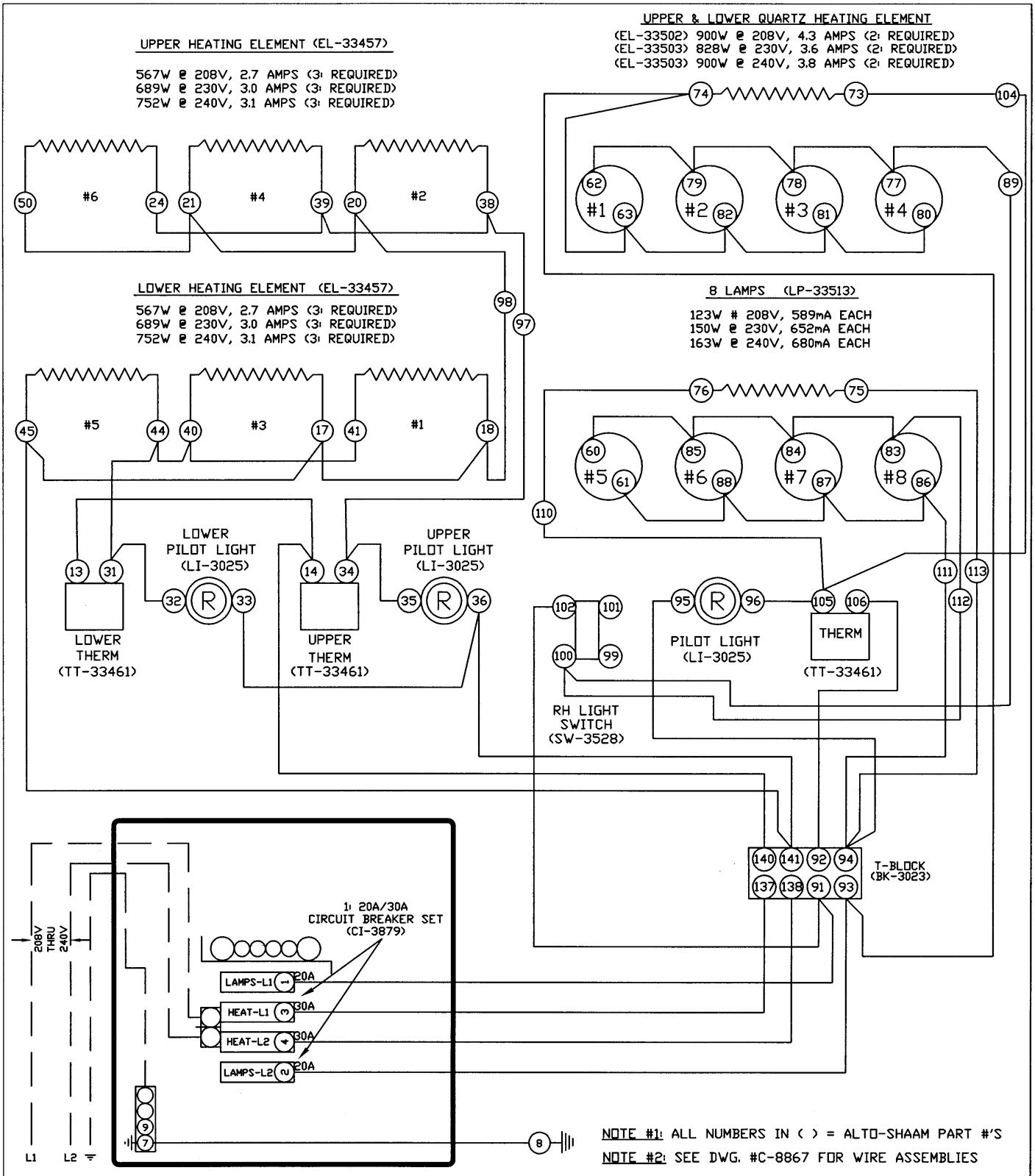
Model CC-96/BKR
Front and Side View



Model CC-96/BKR
Rear and Side View

CC-96/BKR

PART DESCRIPTION	PART NUMBER	QUANTITY
1. BLOCK, TERMINAL	BK-3023	3
2. BOTTOM SHELF SPOT ASSEMBLY	5001185	1
3. BOTTOM TRAY ASSEMBLY	15809	2
4. BREAKER SWITCH	SW-3036	2
5. BUMPER, END CAP	BM-24129	2
6. BUMPER INSERT	1003401	1
7. CENTER GUARD	GD-24206	1
8. CENTER SHELF ASSEMBLY	5002378	1
9. CENTER SHELF SPOT ASSEMBLY	5002372	1
10. CIRCUIT BREAKER, 20AMP	CI-3907	4
CIRCUIT BREAKER, 30AMP	CI-3908	2
11. CONTROL ASSEMBLY	15716	1
12. CONTROL PANEL, LEFT	13883	1
CONTROL PANEL, RIGHT	13884	1
13. COVER, ACCESS PANEL, REAR	13851	1
14. DOOR ASSEMBLY	DR-24135	2
15. ELEMENT, CALROD	EL-33866	4
16. END GLASS	GL-26205	1
17. END PANEL, LEFT HAND	1003648	1
18. END PANEL, RIGHT HAND	1003647	1
19. FEET	FE-22881	6
20. FRONT GLASS	GL-24140	2
21. FRONT PANEL, BOTTOM	1003651	1
22. GLASS STIFFENER	13907	2
23. HEAT REFLECTOR	1001895	4
24. INDICATOR LIGHTS	LI-3025	6
25. INSULATION	IN-22364	2
26. LAMP, HALOLUX	LP-33513	12
27. MOUNTING SCREWS	SC-2472	2
28. PANEL, ACCESS, REAR	13848	1
29. PANEL, INNER TOP	1003266	1
30. PANEL, MIDDLE SHELF	1003269	1
31. PLASTIC PLUG	PG-3325	3
32. RECEPTACLE, BULB	RP-3955	12
33. RETAINING GLASS LATCH	LT-2195	2
34. SHELF, CENTER	1003263	1
35. SHELF, LOWER	1001890	1
36. SPACER	SP-24415	20
37. SWITCH, TOGGLE	SW-3528	2
38. THERMOMETER ASSEMBLY - DIGITAL, SOLAR	14990	1
39. THERMOSTAT KNOB	KN-3473	6
40. THERMOSTATS	TT-33461	6
41. TOP GUARD	GD-24205	1
42. TOP, OUTER	1003260	1
43. TRACK, BOTTOM	TK-24442	2
44. TRACK, SIDE	TK-24432	4
44. TRACK, TOP	TK-24441	2


UPPER HEATING ELEMENT (EL-33457)
567W @ 208V, 2.7 AMPS (3 REQUIRED)
689W @ 230V, 3.0 AMPS (3 REQUIRED)
752W @ 240V, 3.1 AMPS (3 REQUIRED)
UPPER & LOWER QUARTZ HEATING ELEMENT
(EL-33502) 900W @ 208V, 4.3 AMPS (2 REQUIRED)
(EL-33503) 828W @ 230V, 3.6 AMPS (2 REQUIRED)
(EL-33503) 900W @ 240V, 3.8 AMPS (2 REQUIRED)
LOWER HEATING ELEMENT (EL-33457)
567W @ 208V, 2.7 AMPS (3 REQUIRED)
689W @ 230V, 3.0 AMPS (3 REQUIRED)
752W @ 240V, 3.1 AMPS (3 REQUIRED)
8 LAMPS (LP-33513)
123W @ 208V, 589mA EACH
150W @ 230V, 652mA EACH
163W @ 240V, 680mA EACH
LOWER PILOT LIGHT (LI-3025)
UPPER PILOT LIGHT (LI-3025)
LOWER THERM (TT-33461)
UPPER THERM (TT-33461)
PILOT LIGHT (LI-3025)
THERM (TT-33461)
RH LIGHT SWITCH (SW-3528)
T-BLOCK (BK-3023)
1 20A/30A CIRCUIT BREAKER SET (CI-3879)
208V THRU 240V
LAMPS-L1 20A
HEAT-L1 30A
HEAT-L2 30A
LAMPS-L2 20A
L1
L2

NOTE #1: ALL NUMBERS IN ( ) = ALTO-SHAAM PART #'S

NOTE #2: SEE DWG. #C-8867 FOR WIRE ASSEMBLIES

TOTAL POWER

6200W @ 208V, 30.0 AMPS
7600w @ 240V, 32.0AMPS

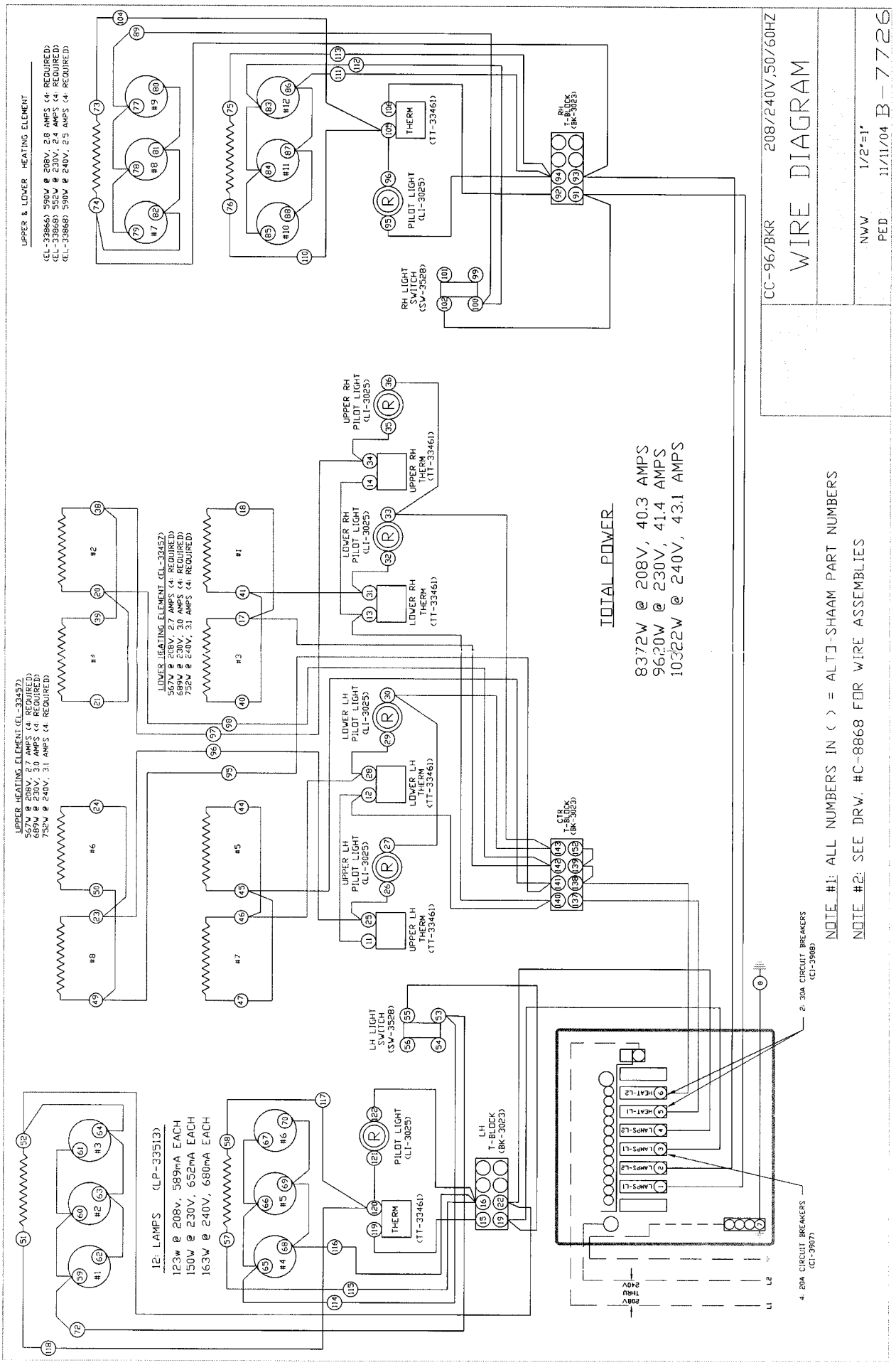
REVISIONS		
NO.	DATE	BY
1		
2		
3		
4		
5		

CC-72 208/240V,60Hz

WIRING DIAGRAM

ALTO-SHAAM INC.
MENOMONEE FALLS, WISCONSIN

DRAWN BYNWW	SCALE 1/2"=1"	DWG. NO.
APP'D PED	DATE09/28/04	A-7725


CC-96/BKR 208/240V,50/60HZ
WIRE DIAGRAM
NWW 1/2"=1'
PED 11/11/04 B-7726
TOTAL POWER
8372W @ 208V, 40.3 AMPS
9620W @ 230V, 41.4 AMPS
10322W @ 240V, 43.1 AMPS
NOTE #1: ALL NUMBERS IN ( ) = ALTI-SHAAM PART NUMBERS
NOTE #2: SEE DRW. #C-8868 FOR WIRE ASSEMBLIES
UPPER & LOWER HEATING ELEMENT
(EL-33866) 590W @ 208V, 2.8 AMPS (4 REQUIRED)
(EL-33868) 552W @ 230V, 2.4 AMPS (4 REQUIRED)
(EL-33868) 590W @ 240V, 2.5 AMPS (4 REQUIRED)
UPPER HEATING ELEMENT (EL-33457)
567W @ 208V, 2.7 AMPS (4 REQUIRED)
689W @ 230V, 3.0 AMPS (4 REQUIRED)
752W @ 240V, 3.1 AMPS (4 REQUIRED)
LOWER HEATING ELEMENT (EL-33457)
567W @ 208V, 2.7 AMPS (4 REQUIRED)
689W @ 230V, 3.0 AMPS (4 REQUIRED)
752W @ 240V, 3.1 AMPS (4 REQUIRED)
12: LAMPS (LP-33513)
123W @ 208v, 589mA EACH
150W @ 230V, 652mA EACH
163W @ 240V, 680mA EACH
RH T-BLOCK (BK-3023)
RH LIGHT SWITCH (SW-3528)
PILOT LIGHT (LI-3025)
THERM (TT-33461)
UPPER RH PILOT LIGHT (LI-3025)
UPPER RH THERM (TT-33461)
LOWER RH PILOT LIGHT (LI-3025)
LOWER RH THERM (TT-33461)
LOWER LH PILOT LIGHT (LI-3025)
LOWER LH THERM (TT-33461)
UPPER LH PILOT LIGHT (LI-3025)
UPPER LH THERM (TT-33461)
CTR T-BLOCK (BK-3025)
LH LIGHT SWITCH (SW-3528)
LH T-BLOCK (BK-3023)
2. 30A CIRCUIT BREAKERS (CI-3908)
4. 20A CIRCUIT BREAKERS (CI-3907)
208V THRU 240V
L1 L2
HEAT-L2
HEAT-L1
LAMPS-L2
LAMPS-L1
LAMPS-L2
LAMPS-L1

TRANSPORTATION DAMAGE and CLAIMS

All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.

2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.

3. Note all damage to packages directly on the carrier's delivery receipt.

4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.

5. If the driver refuses to allow inspection, write the following on the delivery receipt:
   Driver refuses to allow inspection of containers for visible damage.

6. Telephone the carrier's office immediately upon finding damage, and request an inspection. Mail a written confirmation of the time, date, and the person called.

7. Save any packages and packing material for further inspection by the carrier.

8. Promptly file a written claim with the carrier and attach ***copies*** of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, or accept deductions in payment for such claims.

ALTO-SHAAM® LIMITED WARRANTY

Alto-Shaam, Inc. warrants to the original purchaser that any original part that is found to be defective in material or workmanship will, at our option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The labor warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

The parts warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

Exceptions to the one year part warranty period are as listed:

A. Halo Heat cook/hold ovens include a five (5) year parts warranty on the heating element. Labor will be covered under the terms of the standard warranty period of one (1) year or fifteen (15) months.

B. Alto-Shaam Quickchillers include a five (5) year parts warranty on the refrigeration compressor. Labor will be covered under the terms of the standard warranty period of one (1) year or fifteen (15) months.

This warranty does not apply to:

1. Calibration
2. Replacement of light bulbs and/or the replacement of display case glass due to damage of any kind.
3. Equipment damage caused by accident, shipping, improper installation or alteration.
4. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions.
5. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
6. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

This warranty is exclusive and is in lieu of all other warranties, expressed or implied, including the implied warranties of merchantability and fitness for purpose. In no event shall the Company be liable for loss of use, loss of revenue, or loss of product or profit, or for indirect or consequential damages. This warranty is in lieu of all other warranties expressed or implied and Alto-Shaam, Inc. neither assumes or authorizes any persons to assume for it any other obligation or liability in connection with Alto-Shaam equipment.

ALTO-SHAAM, INC.

Warranty effective January 1, 2000

Record the model and serial numbers of the unit for easy reference. Always refer to both model and serial numbers in your correspondence regarding the unit.

Model: _____

Serial Number: _____

Purchased From: _____

Date Installed: _____ Voltage: _____

COOK/HOLD/SERVE SYSTEMS BY ALTO-SHAAM®

W164 N9221 Water Street · P.O. Box 450 · Menomonee Falls, Wisconsin 53052-0450 · U.S.A.

PHONE: **262.251.3800** **800.558.8744** U.S.A./CANADA

FAX: **262.251.7067 • 800.329.8744** U.S.A./CANADA **262.251.1907** INTERNATIONAL

WEBSITE: **www.alto-shaam.com**

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